

ABSTRACT OF THE DISCLOSURE

Water-thinned bean paste is chilled and
non-fluidized, and the solidified bean paste is
loaded into an air-permeable container, where the
5 non-fluidized bean paste is freeze-dried and thus the
water content is sublimed or evaporated from the entire
surface of the bean paste. With the freeze-dried bean
paste manufacturing method, a freeze-dried bean paste
can be manufacture without requiring special facilities
10 or an additive, at a low drying cost, and thus
manufactured paste has an excellent flavor and taste
and a high solubility to hot water even in a coarse
block shape after being dried.